

WATER GRILL

EST. 1989

\$50

LUNCH BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
with house made croutons and anchovies

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD
anchovy and haricort vert

WILD JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, deviled eggs, classic garnishes

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

JUMBO SHRIMP & GRITS
with merguez sausage ragout

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption